



DINNER MENU

RAFTERS SIGNATURE SNACKS

OUR BREAD

Henderson Relish butter

TO START

CREAM CHEESE TORTELLINI

chive oil, girolle mushrooms & crispy chicken skin

ISLE OF WIGHT TOMATOES

lovage pesto, tomato essence, pumpkin seed crackers & goats curd

CURED LOCH DUART SALMON

dill mayonnaise, yoghurt granita, smoked belly

TO FOLLOW

ISLE OF GIGHA HALIBUT

brown shrimp ravioli, wasabi & cucumber beurre blanc

DRY AGED DERBYSHIRE BEEF FILLET

**hispi cabbage, mushroom ketchup,
duck fat rosti, 36 month parmesan & wild mushroom sauce
(£10 supplement)**

AGED CREEDY CARVER DUCK

blood peach, confit potato, Peak District honey & endive

SUMAC SPICED BUTTERNUT SQUASH

cous cous, courgette fritter, saffron yoghurt & tagine sauce

OPTIONAL RIVERSIDE CHEESE BOARD – 16 pounds

Britannia, Peakland Blue & Tunworth

TO FINISH

ENGLISH CHERRY PARFAIT

almond milk gel & tarragon meringue

BULLION CHOCOLATE DELICE

raspberry sorbet & peanut butter fudge

BLACKCURRANT SOUFFLE

blackcurrant leaf ice cream, liquorice custard

Dinner Menu - 65 pounds

If you have any dietary requirements or allergies, please speak to a member of the team